

Applicant: David J. Domingues Application S/N: 09/945,204 Filed: 08/31/2001 Title: CHEMICALLY LEAVENED DOUGHS AND RELATED METHODS	Examiner: Tran Lien, Thuy	Office Action Mail Date: 11/27/2006 Group Art: 1761 Docket No: PIL0060/US
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Discussion

After amendment, claims 1, 3, 6, 8, 10-13, 15-16, 20, 22-23, 25-26, 36, 43, and 59-67 are pending in the above-identified patent application.

The claim amendments are fully supported by the application as originally filed as follows:

- Antecedent basis for the amendments to claims 1, 3, 6, 8, 10-13, 15-16, 20, 22-23, 25-26, 36, 43, and 59 can be found in the specification at, e.g., page 4 (line 23) to page 5 (line 2);
- Antecedent basis for new claims 60 and 67 can be found in the specification at, e.g., page 25 (lines 8-9);
- Antecedent basis for new claim 61 can be found in the specification at, e.g., at claim 2 as originally filed.
- Antecedent basis for new claim 62 can be found in the specification at, e.g., page 22 (lines 15-32);
- Antecedent basis for new claim 63 can be found in the specification at, e.g., page 10 (lines 10-28; and
- Antecedent basis for new claim 64-66 can be found in the specification at, e.g., page 4 (lines 26-27).

Because of claims previously paid for and canceled, it is respectfully submitted that no fee(s) are due for adding claims 60-64. However, if any fee(s) are required for adding the new claim(s), please charge the appropriate fee(s) to the Kagan Binder Deposit Account No. 50-1775 and notify us of the same.

Applicant respectfully requests reconsideration of the pending rejection and allowance of all claims in view of the present amendments and the following discussion.

The Invention

The present invention is directed to a packaged dough product that has at least two individual (i.e., discrete) portions of a chemically leavened dough product in a low pressure (preferably non-pressurized) container. The present invention employs a dough composition that has the ability to inhibit or control leavening or expansion during processing and

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refrigerated storage. This eliminates the need for the use of pressurized packaging. It also overcomes the objections consumers often express to the "popping" or pressure release of pressurized cans when they are opened. The invention also affords convenience and eliminates the need to prepare the entire contents of the package once it has been opened. Because the present invention further comprises at least two individual or discrete portions of the dough product (preferably in individual pouches or cup-like forms), the consumer can prepare only the quantity of product desired and return the unused product the refrigerated storage for later use. This eliminates waste of the product.

Prior pressurized packages that contain multiple servings of a product typically have the servings in contact with one another. Once these packages were opened, their entire contents have to be baked at that time because the dough product would continue to expand if it were not baked. As a result, the consumer had to discard that portion of the product that was not baked and/or consumed at the time of preparation. The present invention over comes this disadvantage of the prior art.

It is respectfully submitted that the present invention is neither taught nor suggested by the references of record either singly or in combination with one another. Accordingly, favorable action and allowance of all claims is believed to be appropriate.

The Examiner is invited to contact the undersigned, at the Examiner's convenience, should the Examiner have any questions regarding this communication or the present patent application.

Respectfully Submitted,

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